

Stir Fry with Rice

2-4 cups of leftover meat (make into small pieces)
1 head of cabbage chopped about 1 inch pieces
1 red pepper diced
1 onion diced
1 medium bag baby carrots
3 broccoli crowns chopped
1 box dirty rice
1 stick of butter

Oil 12 inch dutch oven. Melt in 1 stick of butter or if you would rather just use water to steam your veggies it would take about 1 – 2 cups of water. Don't let your dutch oven dry out, but add more water if necessary.

Dump in cabbage. Let cook while getting onion ready and then add. Repeat with red pepper, carrots and meat. When your cabbage is half way done add 1 box of rice and amount of water needed on box directions.

Put the lid on with large scoop of coals. Place 4 coals around the base. Let bake 20 minutes.

Then stir in broccoli, replace the lid and leave 5 minutes or until broccoli is soft .

Note:

When I made this I considered adding two boxes of rice. You may also decrease the head of cabbage to a half. You only have to use a handful of each if you are cooking for just two. But if you have a crowd increase your amounts.